

CRYOGENIC CABINETS

Model | BF-40

VERSATILITY

This system uses liquid nitrogen (LN) to chill or quick-freeze different types of products of varied sizes.

EFFICIENCY

The cryogenic temperature (-320 °F / -196 °C) combined with an efficient ventilation system allows for quick chilling or freezing of food products while minimizing evaporation weight loss.

COST

EFFECTIVENESS
Ideally suited for small and medium sized productions, this quick-freezing equipment combines very high performance at surprisingly low cost.

EASY

INSTALLATION
This compact unit requires simple venting only.

EASY MAINTENANCE

The stainless steel construction and seamless welds allow easy cleaning and sanitizing in compliance with FDA, USDA and CFIA requirements.

WHY SHOULD YOU USE A CRYOGENIC CABINET ?

- 1 For preserving food product properties during chilling (appearance, texture, flavour, taste, aroma, vitamins, weight);
- 2 For quick chilling of fish and meats products, prepared foods and bakery and pastry products;
- 3 To quick-freeze your product without the heat generated by conventional refrigeration systems.



MODEL BF-40

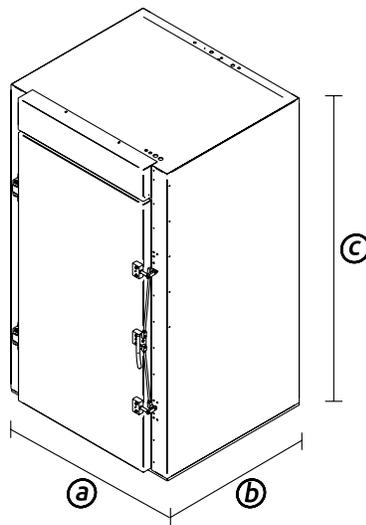
DIMENSIONS INCLUDING CONTROL BOX	Length A	58.5" (1,477 mm)
	Depth B	54.5" (1,385 mm)
	Height C	79.9" (2,028 mm)
INTERNAL DIMENSIONS	Length A	39.0" (990 mm)
	Depth B	45.3" (1,150 mm)
	Height C	70.9" (1,800 mm)
CAPACITY IN LBS.	700 lbs. / 317 kg (Bone-in ham)	
NUMBER OF TROLLEYS / CAPACITY IN LBS.	1 x 12 levels	
VENTILATION (HP) MOTOR (KWH)	3 x 0.5 Hp / Total 1.5 Hp	
POWER SUPPLY	208-220 V / 3 pH / 60 Hz	
MICROPROCESSOR	Touch Screen	

CRYOGENIC CABINETS

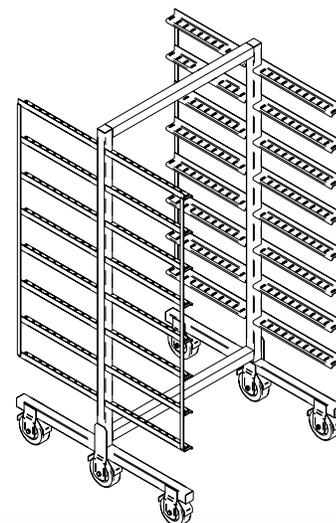
Model | BF-40



MACHINE DIMENSIONS



TROLLEY



BASIC FEATURES

- Stainless-steel fabrication – door, floor, ceiling, inside & outside walls, piping, ventilation, nozzles, etc.
- 8 ¼ stainless steel tube exhaust stack
- Welded assembly in factory
- 4" (101,6 mm) insulation (including the door) of urethane foam
- 1 smoke truck (stainless-steel) with screens or trays
- Internal axial ventilation system with 6 Motors 0.5 HP (3.0 HP total) dual flow
- Temperature controller with chamber temperature and internal product temperature probe (core)
- LIN independent injection valve solenoid and CGA 255 cryogenic transfer hose connector
- Manufactured according to B51/ASME B31.3 CSA, CGA with approved components (RCN)
- The unit and its components are designed for easy cleaning (water resistant) and comply with standards of hygiene and food industry sanitation standard
- CSA Certification

OPTIONAL FEATURES

- Automatic dual temperature recorder
- Additional trucks
- Stainless steel screens
- Stainless steel trays
- Other voltages available
- Service kit for standard maintenance

All features are subject to change without notice.

